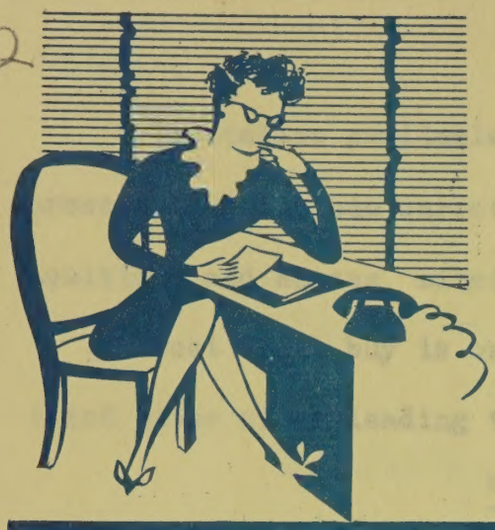

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Timely Topics for the Food Page Editor

December 2, 1946

BEST FRESH FOOD BUYS

More vegetables from winter producing areas showed up in grocery stores the past week, but the best buys are still Irish potatoes and onions, according to the Production and Marketing Administration. Top rating is based on plentiful supply and reasonable price at practically every key market in the seven-state southwest area.

Newcomers on the best buy list include broccoli and eggplant. Other winter vegetables in fair to good supply are spinach, green peppers, beans, tomatoes, beets and squash. Southwest producers furnish most of these items, with Texas the main source for large quantities.

A recent check of carlot shipments from Texas commercial areas showed 10 percent more vegetables so far this season than to the same date in 1945. Increases occurred mostly on beans, eggplant and tomatoes, which are well ahead of last year. Pepper shipments are lagging and some crops--like beets, broccoli and cabbage--which were moving in solid carlots at this time last year, are still available mostly in mixed cars and trucklots. Texas spinach got off to a later start than in 1945, but several cars a day rolled out the past week. First car of Oklahoma spinach also moved.

(more)

Production and Marketing Administration, USDA
Information Service
425 Wilson Building
Dallas 1, Texas

Vegetables available in carload lots from other southwest states at the present time include carrots and lettuce from New Mexico, sweetpotatoes from Louisiana and Kansas, mixed vegetables, onions and potatoes from Colorado.

Best fruit buy is oranges, followed by grapefruit. Apples fell back to third place after leading the list for several weeks. Grapes are fourth.

"Best buys" at key markets

ARKANSAS:	Jonesboro.....	Irish potatoes, onions, apples, oranges
	Little Rock.....	grapefruit, lettuce, spinach, oranges, Irish potatoes, onions
	Pine Bluff.....	oranges, apples, Irish potatoes, onions, turnips
COLORADO:	Denver.....	apples, carrots, Pascal celery, grapefruit, oranges, grapes, turnips, onions, Irish potatoes, cabbage
KANSAS:	Manhattan.....	homegrown beets, turnips, celery, cabbage, endive, winter squash, spinach, greens, onions; shipped in rutabagas, sacked carrots, onions, cooking apples, Texas oranges and grapefruit
LOUISIANA:	Baton Rouge.....	Irish and sweet potatoes, onions, oranges, apples, grapefruit, cabbage, lettuce, celery, Louisiana broccoli
	New Orleans.....	oranges, onions, Irish potatoes
NEW MEXICO:	Alamogordo.....	carrots, onions, cabbage, Irish potatoes, peppers
	Gallup.....	onions, grapefruit, Irish potatoes, bananas
OKLAHOMA:	Ada.....	cabbage, apples, oranges, grapefruit, Irish and sweet potatoes, spinach, lettuce, carrots, turnips, onions, grapes, celery
	Oklahoma City....	apples, cabbage, carrots, celery, grapefruit, oranges, onions, Irish and sweet potatoes, turnips
	Tulsa.....	lettuce, oranges, grapefruit, celery, onions, Irish potatoes, cranberries, apples, grapes, tomatoes, green beans, spinach, turnips

(more)

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	New Orleans	oranges, onions, Irish potatoes
NEW MEXICO:	Alamogordo	carrots, onions, cabbage, Irish potatoes, peppers
	Deming	onions, grapefruit, Irish potatoes, bananas
OKLAHOMA:	Ada	cabbage, apples, oranges, grapefruit, Irish and sweet potatoes, spinach, lettuce, carrots, turnips, onions, grapes, celery
	Oklahoma City	apples, cabbage, carrots, celery, grapefruit, oranges, onions, Irish and sweet potatoes, turnips
	Tulsa	lettuce, oranges, grapefruit, celery, onions, Irish potatoes, cranberries, apples, grapes, tomatoes, green beans, spinach, turnips

(more)

TEXAS:

Amarillo.....grapefruit, Texas oranges, Irish potatoes, yellow onions, bell peppers

Austin.....Irish and sweet potatoes, Texas grapefruit and oranges, onions, celery, black-eyed peas, apples, cranberries

Dallas.....apples, oranges, grapefruit, cranberries, grapes, Irish and sweet potatoes, onions, celery, green pepper, eggplant

Fort Worth.....celery, Irish and sweet potatoes, onions, grapefruit oranges

Houston.....sweet potatoes, cabbage, carrots, onions, greens, apples, citrus fruits.

--oOo--

ACCENT ON BROCCOLI

Broccoli among the week's best buys calls for mention of its high rating in vitamin A, calcium and iron, its delightful flavor, and ease of preparation.

Cousin to such vegetables as brussels-sprouts, cabbage, cauliflower, kale, kohlrabi, mustard, rutabagas, and turnips, broccoli has a history 2,000 years old. However, it was in the late nineteen-twenties before commercial cultivation began in a large way in the United States. From New York, where Italian immigrants introduced it, broccoli made its way to the West and Southwest to become one of our most popular truck crops.

One of our favorite recipes comes from the Italians, too--the broccoli is first boiled, then simmered in olive oil to which garlic has been added. Southwest homemakers like a variety of sauces--butter, cream or cheese--and they serve the dish piping hot for flavor perfection.

--oOo--

COLLARD NOTE

Cold weather cut down offerings of most homegrown greens, which until recently were quite plentiful. Best buy in this group at the present time is collards. With increased pork to cook them with, these low-priced collard greens should prove quite popular in areas where they are available. Outstanding for vitamins and minerals, their greatest food value contributions are calcium, ascorbic acid, and vitamin A.

--oOo--

TEXAS: Amarillo .....grapefruit, Texas oranges, Irish potatoes, yellow onions, bell peppers

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SUGAR ALTERNATES

With sugar supplies still short, a round-up of alternate sweeteners seems in order.

Beginning with honey, which is probably the favorite stand-in, this year's crop of 209 million pounds is 10 percent smaller than last year, but well above pre-war. Not enough to supply the demand, say the statisticians, and the price is high.

On the sirup shelf, homemakers should find more sorgo sirup than in 1945 but not quite as much as average. This year's production probably will be 11.9 million gallons compared with 10.5 last year and 12.2 average. In addition about 23 million gallons of sugarcane sirup are expected. This is about 3 million gallons below 1945 but higher than for any other year since 1937.

--oOo--

NUT NEWS

Plenty of nuts, if you're not asking specifically for pecans, is how the shell department stacks up these days.

According to the latest crop report, we'll have more filberts than ever before--a total of 8,950 tons, in fact; also a record supply of almonds counts up to 35,100 tons. High temperatures during the early fall damaged the walnut crop in California, bringing production below expectations; but the Oregon crop is a record, and the total for the country stands well above average at 67,500 tons.

As for pecans, estimated production now is placed at 77.2 million pounds, smallest since 1942. A crop this size would be 13 percent below the October 1 forecast, and 44 percent below 1945. Compared with last year, the 1946 crop is expected to be about one-third in Oklahoma, a half in Arkansas, two-thirds in Texas, and four-fifths in Louisiana.

(more)

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(more)

Reduction is attributed to unfavorable weather and serious insect damage; also some experts think the large crops produced in 1944 and 1945 may have reduced the vitality of pecan trees and depleted plant food in the soil so that trees were unable to bear heavily this year and were less able to withstand diseases and insects.

--oOo--

CANNED SWEETS

Canned sweetpotatoes, a war casualty due to restrictions on containers, are coming back on the market. In fact, a fair portion of this year's 66.7 million bushel crop will reach grocery counters in cans.

In view of this, the Department of Agriculture plans to revise the United States Standards of Grades which have been used for canned sweetpotatoes since 1934. Copies of the proposed revision are available from the Fruit and Vegetable Branch, Production and Marketing Administration, U. S. Department of Agriculture, Washington 25, D. C.

Homemakers may voice suggestions or objections by submitting four copies of written data, views or arguments with the Hearing Clerk, Office of the Solicitor, Room 0308, South Building, U. S. Department of Agriculture, Washington 25, D. C., not later than 5:30 p.m., EST, December 12, 1946.

Briefly, the principal changes under consideration will follow the standards of definition set up by the Food and Drug Administration to cover styles of mashed potatoes (whole, pieces, mashed, or combinations of these styles). In accordance with commercial practices, these styles may be packed in a packing medium (commonly known as sirup-pack), as vacuum pack, or as solid-pack. The revisions provide a departure from the previous standards to allow uniform pieces or mashed sweetpotatoes to be Grade A or Fancy, provided other quality factors measure up to Grade A or Fancy requirements.

--oOo--

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--oOo--

RAISINS RESERVED FOR FOOD

One of the few war food orders remaining in effect is WFO 16 which insures the homemaker her share of this year's small raisin supply. Production is not expected to exceed 200,000 tons--smallest since 1940. Average annual supply of raisins in prewar years was 251,150 tons. Last year production was about 244,000 tons, in 1944 about 309,500.

A quick comparison of these figures points up the desirability of restricting raisins to food uses. And that's just what WFO 16 does by providing that no person, unless specifically authorized by the Administrator of the Production and Marketing Administration, shall purchase, accept delivery of, or use raisins or Zante currants for conversion into alcohol, brandy, wine syrup, paste, non-food products, or non-food byproducts.

--oOo--

DECEMBER PLENTY

Foods expected to be plentiful during December include potatoes, onions, canned citrus juices, apples, pears, dried peaches, and fresh and frozen fish (except shellfish), according to marketing specialists of the Department of Agriculture. Supplies of cranberries, almonds and filberts also are expected to be good. The cranberry crop this fall is the second largest on record.

--oOo--

MILK TREND

A recent survey of the milk price situation showed an upward trend, which marketing specialists say is normal for this time of the year. Production is approaching its low point for the season, so supplies are somewhat below demand in many markets.

--oOo--

PEANUT SUPPLY

More peanuts should be showing up on retail markets. USDA's marketing specialists report fair movement of the new crop in both southeast and southwest producing areas, with shipments also getting under way in Virginia and North Carolina.

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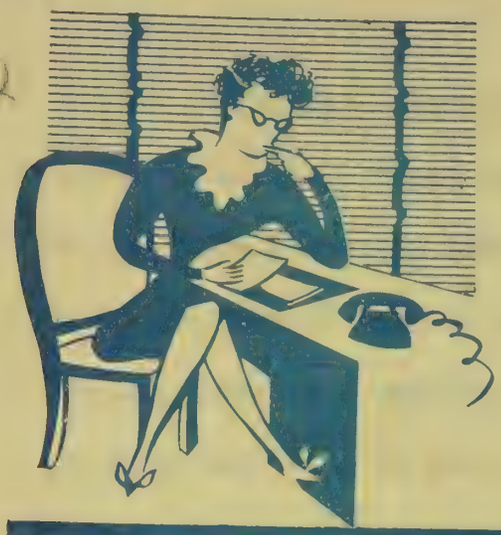

pantry patter

Timely Topics for the Food Page Editor

December 9, 1946

BEST FRESH FOOD BUYS

Lower prices and a good supply put grapefruit high on the list of best buys this week, reports the Production and Marketing Administration.

Once a novelty with its bitter taste, thick skin, and sometimes pithy center, today's grapefruit is juicy, sweet and tender, favored for its high vitamin C content, ease of preparation, and versatility of use. Grapefruit can start off a good breakfast, serve for the salad or dessert at lunch or dinner, or mix with milder fruits when the occasion demands. Halves may come to the table ice cold or broiled. And when time is pressing, grapefruit juice from cans provides an excellent appetizer or beverage.

Other good fruit buys this week are apples and oranges, with grapes a fair choice. Best vegetable buys are onions and Irish potatoes. Over the entire seven-state southwest area, cabbage, carrots, turnips and celery also are good selections.

(more)

Production and Marketing Administration, USDA
Information Service
425 Wilson Building
Dallas 1, Texas

Several homegrown vegetables which appeared on wholesale produce stands failed to make the "best buy" list, but nevertheless are food news because right now they are among the most economical selections in many local markets. Among these are Texas tomatoes, peppers, eggplant, squash, broccoli, radishes, spinach, turnips, cucumbers, cauliflower, parsley, mustard and beet greens. Some of these are just beginning to move, and supplies will increase as the season progresses. Prices will stand checking against the closest food budget.

In the same category further north falls Colorado garlic, also Colorado squash and turnips. Spinach is moving in carlots in Oklahoma and is a very good buy locally.

"Best buys" at key markets

ARKANSAS:	Jonesboro.....	cabbage, onions, Irish potatoes
	Little Rock.....	apples, grapefruit, oranges, Irish and sweet potatoes, onions
	Pine Bluff.....	apples, Irish potatoes, onions
	Texarkana.....	oranges, Irish potatoes, onions, cabbage
COLORADO:	Denver.....	apples, bushel carrots, turnips, parsnips, acorn squash, celery, yellow onions, Irish potatoes, grapefruit, spinach
MISSOURI:	Kansas City.....	spinach, turnips, parsnips, celery-cabbage, onions, cabbage, celery, rutabagas, cooking apples, grapefruit
KANSAS:	Manhattan.....	Irish and sweet potatoes, apples, grapefruit, lettuce
LOUISIANA:	Baton Rouge.....	Irish and sweet potatoes, apples, oranges, celery, cabbage, lettuce
	New Orleans.....	Irish potatoes, onions, citrus fruits, cabbage
NEW MEXICO:	Albuquerque.....	apples, grapefruit, oranges, sweet potatoes, carrots, celery, turnips, onions, Irish potatoes
	Alamogordo.....	carrots, beets, cabbage, turnips, peppers
	Gallup.....	apples, grapefruit, onions, Irish potatoes

(more)

OKLAHOMA:

Enid.....grapefruit, apples, Irish potatoes, cranberries, celery, lettuce, oranges, tomatoes

Lawton.....Irish potatoes, onions, cabbage, cauliflower, carrots, parsnips, turnips, tomatoes, beans, apples, oranges, lemons, grapefruit, grapes, bananas, cranberries

Oklahoma City...apples, cabbage, grapefruit, grapes, lettuce, onions, Irish potatoes, tomatoes

TEXAS:

Amarillo.....grapefruit, Texas oranges, Irish potatoes, yellow onions, bell peppers

Austin.....Irish and sweet potatoes, onions, Texas citrus fruit, celery, rutabagas

Dallas.....Irish and sweet potatoes, onions, grapefruit, oranges, cabbage, carrots, tomatoes, local greens

Fort Worth.....apples, carrots, turnips, parsnips, rutabagas, yellow onions, Irish potatoes, grapefruit, tomatoes, cabbage

Houston.....Irish and sweet potatoes, cabbage, carrots, onions, greens, apples, citrus fruits

--oOo--

FLOUR ON THE SHELF

Flour mills no longer are limited in the amount of flour they may produce for domestic distribution and for export to license-free countries. The favorable supply of most grains in this country made possible the lifting on November 29 of restrictions which have been in effect since last April, when only 75 percent of the amount of flour produced in the corresponding month last year could be milled for domestic use. Later this amount was raised to 85 percent.

Unrestricted distribution means flour supplies on grocers' shelves will be looking up. However, homemakers will want to continue their practice of preventing any waste of flour or bread. One good reason is the dent foods make in the budget these days. Another is consideration for the continued worldwide need for cereals.

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Sugar of the Gods

Sugar rules so lower one limited to the amount of flour they may
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MEAT NEWS

Meat production at federally inspected plants fell off during the last week of November, but marketing specialists say this is a normal trend for the Thanksgiving holiday period. Output totaled 321 million pounds, of which 135 million were beef, 18 million veal, 12.4 million lamb and mutton, 156 million pork. A year ago production totaled 390 million pounds, but the comparable week did not include a holiday.

Emphasis still goes on the less tender cuts of meat. They're the most plentiful and the best buy. "Prime Grade", suspended since October 1, 1942 as a feed conservation measure and to bring official USDA standards in line with the wartime grade classifications established by OPA, was reinstated on December 3, but very little of the beef now available will qualify. Resturants will buy most of it.

It will be next spring before farmers sell many cattle that grade better than "Good" or "Commercial", and these do not produce the amount of fat "marbling" and the thick border of white fat which distinguish "Prime" beef.

--oOo--

DRINK YOUR TEA

About two-thirds of the 7½ million pounds of green tea scheduled for this country from Japan's first post-war crop has already arrived. This tea was inspected and passed by American tea experts and is considered fine quality. Price should not be too much above pre-war. The tea now arriving brings our total imports for 1946 to about 90 million pounds -- about three-fourths of a pound per person -- which is normal consumption.

--oOo--

MORE MINCEMEAT

Homemakers will find more mincemeat for Christmas goodies this year than in 1945, but the price is likely to be considerably higher because ingredients cost more. PMA's marketing specialists say the shortage of sugar is chiefl responsible for the shortage of mincemeat. Makers get an allotment of only 60 percent of the amount of sugar they used in 1941.

BACKGROUND ON BUTTER

A round-up of recent trends on butter, made by PMA's Dairy and Poultry market news service, says prices advanced steadily during the first half of November, then broke sharply around the 19th, and lost nearly all the gain by the end of the month. At the peak, butter cost almost as much as the previous all-time high reached in October. Marketing specialists say one reason for the down-turn was consumer resistance to the high price levels. Another was increased use of margarine and other butter substitutes.

Homemakers found as much butter as they wanted to buy at prevailing prices. Receipts at the larger markets showed a moderate seasonal decline, but were substantially above a year ago and comparable to November receipts in 1943 and 1944. Overall supplies remain short, however, and it was necessary to draw heavily on record light storage stocks to keep grocers supplied, in spite of the fact homemakers bought only a stick or two at a time. As a result, November 30 found us with a reserve of only about 30 million pounds of butter in storage in 35 principal cities compared with 83½ million a year ago and 90 million the five-year average.

An encouraging note in the supply situation is the earlier than usual upward turn in production this year. The specialists say this is probably, at least in part, because more cream from storage is being churned since the ban on use of whipping cream was lifted.

--oOo--

SIDELIGHT ON TURKEYS

Marketing specialists of PMA's Poultry Branch say many Canadians will be eating turkeys from the United States during the coming holidays -- probably for the first time in history. Canadian sources report carlot purchases of young toms weighing 20 to 28 pounds for delivery to several Canadian cities in the next two weeks.

(more)

The duty on shipments into Canada is 15 percent and turkeys are classified according to Canadian standards.

Plenty of turkeys are left for home consumption, though, and southwest meal planners don't have to wait for Christmas to cook another festive bird. This year has marked a new trend in turkey consumption, anyway. We're stretching it out more so that off-season use in 1946 has been the largest on record. We had about 9 percent fewer turkeys than in 1945, but the armed services needed only about half as much so homemakers could buy more. Recent prices compared with those for other meats put turkey in the "best buy" class, too.

Homemakers with small families are working around the objection to large turkeys by splitting the birds in half. Many stores will sell half-birds. In other instances, two families buy one turkey. And sometimes a homemaker will buy a whole bird, cook half of it, and freeze the other half for use another time.

NOTICE TO FOOD EDITOR: Pictures explaining cooking of half-turkeys have been ordered for those of you whose requests we have. If you want these, but have not asked for them, please let us know right away.

--oOo--

FISH IN CANS

Here's the latest information on supplies of canned fish.

Briefly, homemakers can expect to buy about 15 percent more than in the 1945-46 season, or about 473 million pounds, to be exact. But the overall supply is not as large as it was a year ago, with about 645 million pounds expected to be canned in the twelve months beginning July 1, 1946 compared with more than 680 million the preceding season.

Reduced military and war service requirements and smaller allocations to foreign claimants are responsible for the increased quantity available to homemakers.

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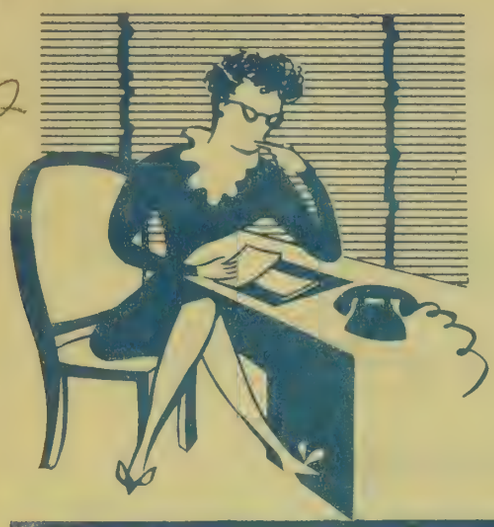

pantry patter

Timely Topics for the Food Page Editor

December 16, 1946

BEST FRESH FOOD BUYS

"Best buys" in fresh fruits and vegetables this week are oranges, grapefruit, Irish potatoes and onions, according to the Production and Marketing Administration. Other good selections include new cabbage, spinach, Texas cauliflower, and celery. Cranberries are still available in good supply at reasonable price. Apples are less popular than in recent weeks but are still a good buy.

"Best buys" at key markets

ARKANSAS:	Jonesboro	cabbage, sweet potatoes, Irish potatoes, oranges
	Little Rock	onions, cauliflower, grapefruit, oranges, Irish potatoes, sweet potatoes
	Pine Bluff	oranges, grapefruit, greens, cauliflower, sweet potatoes, Irish potatoes
COLORADO:	Denver	apples, cabbage, carrots, celery, grapefruit, onions, oranges, Irish potatoes, spinach, squash

(more)

Production and Marketing Administration, USDA
Information Service
425 Wilson Building
Dallas 1, Texas

MISSOURI:	Kansas City.....	home-grown spinach, celery-cabbage, winter squash, parsnips, turnips, shipped-in onions, cabbage, Irish potatoes, rutabagas, cooking apples, Comice pears, cranberries
KANSAS:	Manhattan.....	Irish potatoes, onions, cabbage, grapefruit, oranges, celery
LOUISIANA:	Baton Rouge.....	Irish potatoes, celery, onions, grapefruit, oranges, apples, cauliflower, lettuce, cabbage
	New Orleans.....	Texas carrots, citrus fruits, Irish potatoes
NEW MEXICO:	Albuquerque & Las Cruces....	Irish potatoes, onions, carrots, cabbage, turnips oranges, grapefruit, apples
	Alamogordo.....	cabbage, turnips, carrots, peppers
	Gallup.....	grapefruit, Irish potatoes, oranges, onions
OKLAHOMA:	Ada.....	cauliflower, beans, celery, onions, Irish potatoes, cabbage, grapefruit, Texas oranges, sweet potatoes, lemons, apples, lettuce
	Oklahoma City...	apples, cabbage, grapefruit, lettuce, onions, oranges, Irish potatoes, sweet potatoes, tomatoes tangerines
TEXAS:	Amarillo.....	Texas oranges, Irish potatoes, yellow onions, cabbage, bell peppers, bulk turnips
	Austin.....	Irish and sweet potatoes, onions, celery, Texas citrus fruits, eggplant, rutabagas, grapes
	Dallas.....	apples, oranges, grapefruit, cranberries, onions, Irish potatoes, sweet potatoes, cabbage, cauliflower
	Fort Worth.....	cabbage, carrots, onions, sweet potatoes, grapefruit, oranges
	Houston.....	Irish and sweet potatoes, cabbage, carrots, onions, greens, apples, citrus fruits

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NEIGHBORLY NOTE

Among the fresh foods now available on southwest markets are limes, tomatoes, bananas, and mixed vegetables from Mexico, coconuts from Honduras, and pineapples from Cuba. Some apples and rutabagas are coming in from Canada.

--oOo--

MEAT EATERS' MEMO

Meat produced in federally inspected plants during the first week of December totaled 383 million pounds, according to PMA's Livestock Branch. This is 19 percent above production in the preceding week (which contained the Thanksgiving holiday), but is five percent below the 401 million pounds turned out in the corresponding week last year. Output included 164 million pounds of beef, 19.8 million pounds of veal, 15.8 million pounds of lamb and mutton and 183 million pounds of pork.

Per capita consumption of meat for the year 1946 is now estimated between 140 and 145 million pounds, but there has been considerable variation during the year. Supplies were large during the winter and spring, but became scarce in May and June when livestock was held back in view of the possibility of the end of price controls. Large supplies were again available from near-record production in July and August, then September brought the lowest output in years, followed by another increase after price controls were lifted.

Outlook for 1947 is for as much meat on the homemaker's table as in 1946 but not more than the 148-pound rate of 1944--and not enough for the demand. There may be more beef and veal but less pork, lamb and mutton. If production turns out to be as large as it has been in 1946 and less meat is exported, the present unusually low stocks may be replenished to some extent.

--oOo--

CHEESE TREND

More cheese is available than at this time last year, but production is approaching the low point for the season and supplies in retail channels are gradually decreasing, reports the Dairy and Poultry market news service. Cheese prices at the wholesale level went down some during the past month.

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SPOTLIGHT ON CITRUS

PMA's marketing specialists tell us we may expect citrus fruit to maintain a high place on the "best buy" list in the next few weeks. Growers are receiving the lowest price for white grapefruit since before the war and the wholesale price likewise is the lowest in several years. Housewives should obtain the benefit of these reduced levels in the form of bargains at their corner grocer's.

Growers also are receiving lower prices for oranges than at the beginning of the season. Cheapest, of course, are the small sizes, which homemakers recognize as excellent juice sources.

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TOMATO NEWS

With favorable weather from now until harvest is completed, good supplies of tomatoes from the late fall crop should be available this year. Production of about 1,810,000 bushels is expected in Texas and Florida--the two main sources at this season. This would be 35 percent above last fall's crop and more than double the 1935-44 average.

Marketing specialists describe the quality of present offerings as only fair, and prices are rather low at some markets. Best tomatoes reach the consumer in cellophane--new improved packages which permit free circulation of air to bring the tomatoes to the grocer's counter in better condition than ever before.

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BROILERS COMING UP

The increased supply of chicken meat for 1947 is expected to result largely from increased commercial broiler production, which probably will expand because of high prices and large feed supplies. If this happens, it will be continuation of a trend which has developed during the past decade. Commercial broiler production provided a fifth to almost a fourth of our total chicken meat in the past two years, compared with less than 5 percent in the early 1930's.

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SAVE THE MEAT

Home food preservation is practically a year-round theme. At this season emphasis shifts from vegetables to meat. Beef, veal, mutton, lamb, pork, rabbit--all may be successfully canned at home if proper methods are used; also chicken, duck, goose, guinea, squab and turkey. Food specialists of the Department of Agriculture say it's better to can each food by itself than to attempt such mixtures as chili con carne, hash and stews made with vegetables, head cheese, liver paste, pork and beans, scrapple, and soups made with cereals and vegetables.

Other methods of home meat preservation include freezing and curing. Beef, pork, lamb and poultry are suitable for freezing. So are fish and eggs. Pork is the favorite for home curing.

The Department of Agriculture offers free of charge a group of bulletins to help homemakers preserve meat with a minimum of loss. These bulletins are "Home Canning of Meat", "Curing Pork Country Style", and "Freezing Meat and Poultry for Home Use". Requests should be addressed to: Information Service, Production and Marketing Administration, 423 Wilson Building, Dallas 1, Texas.

NOTE TO FOOD EDITOR: Sample copies are enclosed, in case you'd like to work the information into your features. Or perhaps you'd like your readers to send their requests to you for forwarding to this office.

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SUGAR PROSPECTS

Secretary of Agriculture Clinton P. Anderson thinks homemakers may be able to buy more sugar next spring.

"Barring unpredictable disasters", he says, "sugar will be available to increase sugar rations in the United States by one 5-pound consumer sugar stamp by April 1, 1947, and at the same time to increase rations for industrial users by an additional 10 percent of 1941 base period use. It is believed that the sugar supply situation will warrant further increases later in the year, but at this time it is too early to specify amounts".

(more)

Meanwhile, allocations for the first quarter of 1947 give civilians 1,260,000 short tons, raw value, compared with a 1,185,000 ton disappearance in the first three months of 1946; but the larger figure for 1947 does not necessarily mean each person will have more sugar. For one thing, there are more people to draw on the civilian supply. Also the 1,260,000-ton allocation must take care of industrial users as well as homemakers, and many industrial users are now on a rate of 60 percent of their 1941 base compared with 50 percent during the first three months of 1946.

So, the amount of sugar homemakers can buy between now and April probably won't change much from present levels.

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EGG FUTURE

Homemakers may be able to buy more eggs in 1947 than present production trends indicate. Reason is much larger cold storage holdings will be carried over on January 1 than was the case a year ago. Latest count indicates the increase will be 45 to 90 million dozen. Marketing specialists of the Department of Agriculture say this will bring total egg supplies for next year within 4 to 8 percent of the amount available in 1946.

PMA's dairy and poultry market news service reported lower prices for storage eggs the past month while consumer preference held fresh eggs at high levels until after the Thanksgiving holidays.

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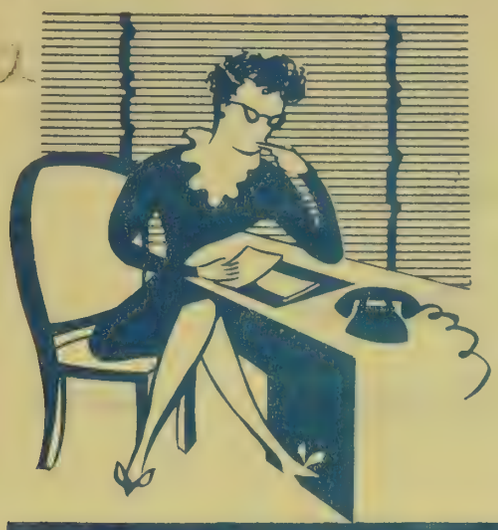

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Timely Topics for the Food Page Editor

December 20, 1946

BEST FRESH FOOD BUYS

Best buys for the Christmas dinner this year are oranges, grapefruit, onions and Irish potatoes, according to the Production and Marketing Administration's weekly survey at key southwest markets. By "best buys" are meant foods that are plentiful at relatively low cost--foods that provide a lot of food value or flavor for the money spent.

Of course, no one will plan Christmas menus entirely around the leaders on the "best buy" list, but they certainly should be included so as to have more money left for extras. Two other very good buys this week are apples and cabbage. Fair selections include cauliflower, celery, lettuce, sweetpotatoes, and carrots--all good enough to receive favorable consideration on the Christmas shopping list.

Nuts and cranberries--specialties for the holiday season--are in good supply. Most stores have them already packaged, ready for the homemaker to use in Christmas goodies.

Production and Marketing Administration, USDA
Information Service
425 Wilson Building
Dallas 1, Texas

"Best buys" at key markets

ARKANSAS:	Jonesboro.....	oranges, Irish potatoes, apples, cabbage, onions
	Little Rock.....	onions, cabbage, Irish potatoes, Texas oranges and grapefruit
	Pine Bluff.....	oranges, grapefruit, Irish potatoes, turnip greens, onions
COLORADO:	Denver.....	cauliflower, celery, grapefruit, lettuce, onions, Irish potatoes, small oranges, squash, sweetpotatoes, turnips
KANSAS:	Manhattan.....	apples, oranges, grapefruit, lettuce, Irish potatoes, cabbage, tomatoes
MISSOURI:	Kansas City.....	turnips, squash, parsnips, homegrown sweetpotatoes, leaf lettuce, shipped-in onions, cabbage, rutabagas, cooking apples, grapefruit
LOUISIANA:	Baton Rouge.....	oranges, apples, celery, Irish potatoes, onions, lettuce, cabbage, grapefruit, cauliflower
	New Orleans.....	onions, oranges, cauliflower.
NEW MEXICO:	Alamogordo.....	cabbage, radishes, peppers, Irish potatoes, onions
	Albuquerque & Las Cruces....	Irish potatoes, onions, cabbage, lettuce, celery, bell peppers, carrots, oranges, grapefruit
	Gallup.....	grapefruit, bananas, Irish potatoes, onions
OKLAHOMA:	Ardmore.....	oranges, grapefruit, apples, cauliflower, eggplant, Irish potatoes, onions, celery, cabbage
	Enid.....	grapefruit, apples, tomatoes, lettuce, cranberries, Irish potatoes, celery, carrots, oranges
	Oklahoma City...	apples, beans, cabbage, grapefruit, lettuce, onions, Irish and sweetpotatoes, tomatoes
	Tulsa.....	apples, oranges, carrots, Irish and sweetpotatoes
TEXAS:	Austin.....	Irish potatoes, onions, Texas citrus fruit, apples, celery, homegrown cauliflower and tomatoes, bell peppers, carrots, cabbage, rutabagas
	Dallas.....	oranges, grapefruit, apples, cabbage, celery, lettuce, collard greens, Irish potatoes, carrots
	Fort Worth.....	grapefruit, onions, sweetpotatoes, small oranges, sacked carrots, bulk apples
	Houston.....	Irish and sweetpotatoes, cabbage, carrots, onions, apples, Texas citrus fruit

CHRISTMAS MEAT

PMA's marketing specialists say meat supplies are increasing, with beef supplies especially good. Pork will be at the peak of the season during December and January. However, first choice for meat on the Christmas menu is turkey, with large sizes in best supply.

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FROZEN VEGETABLES INCREASE

USDA's latest cold storage report says average monthly holdings of frozen vegetables increased 80 percent in the three-year period from 1943 to 1945 compared with the years 1940-42. Monthly average was 74 million pounds in 1940-42, 133 million in 1943-45. Average holdings of frozen snap beans and spinach doubled, sweet corn increased 83 percent from 6 to 11 million pounds, frozen peas 43 percent from 28 to 40 million pounds. Over the same period average holdings of lima beans decreased from 12 to 8 million pounds a month--the only decrease noticed for any vegetable.

Storage holdings of frozen vegetables usually reach a peak in November, then decline until the following June as supplies enter consumer channels.

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1946 CROP A RECORD

A note of cheer this Christmas comes in the form of USDA's latest crop report, which says total 1946 output is greatest in the history of our country. Food crops which set new records include rice, soybeans, cherries, potatoes, peaches pears, plums and truck crops, also wheat and corn. Near-records were attained on peanuts and grapes, better than average production on popcorn, dry peas, sweet-potatoes, apples, prunes, aprictos, sugarcane and sugar beets. Food crops falling below average this year are dry beans, pecans and maple products.

--oOo--

NO FIRE, PLEASE!

USDA's Forest Products Laboratory says the best way to keep the Christmas tree from becoming a fire hazard is to keep it standing in water so it will stay fresh and green with needles intact. In the past, several chemical solutions for "fire-proofing" Christmas trees were recommended, but none have proved successful for all varieties of trees.

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CITRON NOTE

USDA's Office of Foreign Agricultural Relations says candied citron should be in good supply on retail markets this Christmas. Most of it comes from Puerto Rico, with 1946 shipments expected to total 2½ million pounds plus 3 million pounds of brined citrus. Until the late 1930's, our principal source for citron was Greece and Italy.

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WINTER PEACHES

High on the plentiful list at this time stands dried peaches--a winter dessert favorite. Supplies this year add up to nearly 50 million pounds--mostly of the Freestone type. This 4 million pound increase over 1945 represents a lot more peach pie, stewed peaches, peach cake, peach pudding, peach whip, and other tasty dishes.

Food specialists say, weight for weight, dried fruits have more minerals and some other food values than fresh fruits, because, of course, there's less water and more substance. The sugar factor is not to be overlooked either.

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FISH STORY

Although the peak of the shrimp production season in the Gulf States is passed, the supply continues to hold up well, according to the Department of Interior's Fish and Wildlife Service. Many markets still have fresh shrimp and in addition frozen shrimp is available.

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For the country as a whole, frozen shrimp holdings on December 1 amounted to something over 13½ million pounds compared with a five-year average (1941-45) for this date of not quite 10 million pounds. A month ago, stocks were slightly more than 11 million pounds; a year ago around 16 million.

Landings of fresh shrimp have been falling off since October, which is the biggest production month. November brought about a 32 percent decrease, and December is expected to fall 20 to 30 percent under November.

Shrimp prices continue rather high, with only a slight reduction noticed since the beginning of the season.

In contrast, many other kinds of fresh fish are lower. Demand for fish generally has fallen off since more meat became available while fishing operations continue at a normal rate in most sections.

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NEXT YEAR'S DIET

We'll have as much to eat in 1947 as we've had this year, the experts believe. If they're right, each of us may expect about 15 percent more food than in the prewar days.

We ate record quantities this year--thanks to farmers who produced good crops, making possible a high rate of consumption at home with enough left over to export large amounts to famine areas and take care of our own military needs, too. Even if next year's production falls off some, we should still have good supplies of food, because in all probability exports also will decrease.

The Bureau of Agricultural Economics looks for more butter, lard, evaporated milk, cheese, citrus fruits, canned and frozen fruit, wheat flour, corn products, rice, sugar, and fish next year; about the same amount of meat, chicken and turkey skim milk products, vegetable fats and oils, fresh deciduous fruit, canned fruit juices, potatoes, sweetpotatoes, and dry beans as we've had this year; but somewhat smaller supplies of eggs, fresh vegetables, and fluid milk.

(more)

We could eat plenty of food, of course, without being really well fed, but prospects at the present time point to a continued high nutritional level next year. Assuming continuation of the present bread and flour enrichment program, we should have more of all the major food nutrients than in the prewar days. However, if the enrichment program is discontinued, we'll have 10 to 25 percent less riboflavin, iron, niacin, and thiamine than during the 1944-46 period. And, of course, we can expect a little less calcium and riboflavin than we've had this year if we drink less milk.

But more grain products, fats, and sugar should result in more food energy. Anticipated record consumption of citrus fruit will be an important source of vitamin C. Continuation of large commercial and home production of vegetables also points to plenty of vitamins, especially A and C.

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TIN CANS FOR FAT

The used kitchen fat homemakers sell to their butchers will do more to help relieve the shortage of fats and oils if tin cans are used instead of glass. Renderers and soap manufacturers say glass is really dangerous because the jars frequently break in handling and workers are apt to be cut. Also, it's much more difficult to remove grease from glass jars than from tin, so some of the precious stuff is wasted between the homemaker's kitchen and the soap factory.

Another good reason why homemakers--those who haven't done so already--should shift to tin cans instead of glass for saving used kitchen fat is the convenience to themselves. It's much easier to pour hot fat into a tin can. It has a wide mouth and there's less danger of spattering grease on the stove--or the hand.

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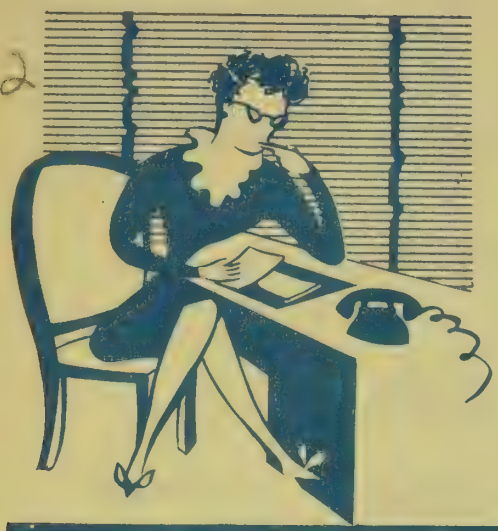

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Timely Topics for the Food Page Editor

December 30, 1946

BEST FRESH FOOD BUYS

Best fresh food buys at key southwest markets this week include oranges, grapefruit, onions, potatoes and carrots, according to USDA's Production and Marketing Administration. Apples also are good buys, affording a good amount of food value for the money spent. Other vegetables reported in good supply at relatively reasonable prices are sweet potatoes, lettuce, celery, turnips and cabbage.

"Best buys" at key markets

COLORADO:	Denver	carrots, celery, cauliflower, onions, potatoes, spinach, lettuce, grapefruit, small oranges
LOUISIANA:	Baton Rouge	Irish potatoes, celery, turnips, carrots, oranges, apples, grapefruit, cranberries
MISSOURI:	Kansas City	homegrown turnips, greens, onions, lettuce, carrots, oranges, grapefruit

(more)

Production and Marketing Administration, USDA
Information Service
425 Wilson Building
Dallas 1, Texas

NEW MEXICO: Albuquerque.....Irish potatoes, sweetpotatoes, onions, carrots, celery, oranges, grapefruit, apples

Las Cruces.....Irish potatoes, sweetpotatoes, onions, carrots celery, turnips, beets, lettuce, cabbage, oranges, grapefruit, apples

Gallup.....Irish potatoes, sweetpotatoes, carrots, grapefruit

TEXAS: Austin.....Irish potatoes, onions, carrots, celery, lettuce, oranges, grapefruit

Fort Worth.....onions, carrots, cabbage, grapefruit, oranges, sweetpotatoes

Dallas.....cauliflower, carrots, potatoes, lettuce, onions, sweetpotatoes, oranges, grapefruit, apples, pears

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KRAUT AND CABBAGE NEWS

Marketing specialists of USDA's Production and Marketing Administration say we'll have plenty of sauerkraut this winter. Homemakers should be able to buy more in tin cans and glass jars than in recent years. "Bulk" kraut in barrels, which appeared in large quantities during the war when tin was very short, now sells mostly to butcher shops and delicatessens.

January should bring good supplies of fresh cabbage, too. New shipments will be moving from California, Texas, Florida and Arizona. And some markets still have large supplies in storage from the fall crop. New cabbage may cost a bit more, but nutritionists say it provides more vitamin C than stored cabbage.

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FRUIT SPECIAL

Marketing specialists of PMA's Fruit and Vegetable Branch say citrus fruit prices at grower and wholesale levels are unusually low. The crop this year is record large, both on oranges and grapefruit. About 120 million boxes of oranges run 20 percent above last year's crop and 53 percent more than the 1935-44 average. Early and midseason oranges account for about 56 million boxes, Valencias about 64 million. The grapefruit crop is expected to total about 67 million boxes--6 percent more than the 1945-46 production and 68 percent above the 1935-44 average.

Growing and harvesting conditions have been very favorable this fall, and quality of the fruit is good. In addition to truck movement, Texas areas up to the Christmas holidays had shipped out nearly 4,900 carloads of grapefruit, 870 cars of oranges and 1,700 cars of mixed citrus. Homemakers throughout the Southwest found plenty for stocking fillers as well as for salads, desserts, breakfast appetizers and in-between meal eating throughout the holiday period. Outlook is for plenty of citrus fruit in the New Year, too.

The good supply and low prices to growers should be reflected in savings to homemakers who use oranges and grapefruit liberally in the next few weeks. They are among the "best buys" on the fruit counter at the present time.

--oOo--

POP IT!

Both children and grownups who enjoyed last year's record supply of popcorn--and perhaps improved their taste for it--will have to get along with less of the fluffy white stuff this year. United States farmers produced about 267 million pounds, which is well above average but falls 62 percent short of the 428 million pounds produced in 1945. Quality of this year's supply is better, though.

--oOo--

FISH PRICES DOWN

Fish prices are lower than for sometime, reports the Department of the Interior's Fish and Wildlife Service at New Orleans. Fair quantities of the four most common varieties are available in Texas and Louisiana. These are red snapper, spotted or speckled sea trout, black drum, and redfish (sometimes called red drum). Numerous other varieties equally as good are landed in smaller quantities.

Fish marketing specialists say red snapper, caught by hooks and lines in deep waters of the Gulf of Mexico, range from two to 15 pounds and up. Redfish and drum are caught in coastal waters with gill nets, hooks and lines and seines. Sizes range from 2 to 25 pounds.

Spotted sea trout is a delicately flavored variety caught in the shallow coastal waters mainly by gill nets, seines, trammel nets and hooks and lines. Market sizes range from one to six pounds.

The larger sizes of red snapper, redfish and drum, for the most part, reach the retail counter in the form of steaks and fillets.

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FISH IMPORT CONTROLS

USDA last week removed import controls on pickled or salted cod, haddock, hake, pollock, and cusk brought into the continental United States from all countries. Action, taken in Amendment 18 to War Food Order 63, effective December 24, leaves only the following classes of fish products under import control: canned salmon (not in oil, or in oil and other substances); sardines (in oil, or in oil and other substances); canned sardines and other herring (including snacks, tidbits, rollmops, and sprats); herring (canned, smoked, kippered, or in tomato sauce); tuna fish (in oil, or oil and other substances).

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MEAT SUPPLY

Federally inspected plants produced 366 million pounds of meat during the week ended December 21, PMA's marketing specialists say this is about one percent above the amount produced in the preceding week and in the corresponding week a year ago. Beef output totaled 154 million pounds, veal 16.1 million, lamb and mutton 12.4, pork 184 million.

Lard production was 43.5 million pounds, compared with 36.8 million in the preceding week and 45.2 million a year ago.

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MEAT SUPPLY

Federally inspected plants produced 386 million pounds of meat during the week ended December 21, FMA's marketing specialists say this is about one percent above the amount produced in the preceding week and in the corresponding week a year ago. Beef output totaled 164 million pounds, veal 16.1 million, lamb and mutton 12.4, pork 184 million.

Lard production was 43.6 million pounds, compared with 38.8 million in the preceding week and 42.2 million a year ago.

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